



April 7, 2003

The following actions have been taken on the *Silver Whisper* to correct each of the deficiencies noted during the last Public Health inspection in Honolulu, Hawaii on March 16, 2003

No.	Reference	Inspection Results & Ship Corrective Action Taken
1	19	<p>PROVISIONS - MEAT AND VEGETABLE ROOMS: THERE WAS A CONTAINER OF OPEN CHERRIES IN THE WALK-IN FREEZER AND THERE WAS ANOTHER BOX OF HAM THAT WAS NOT SEALED PROPERLY.</p> <p><u>Corrective Action:</u> The Provision personnel have been instructed and F&B Controller must monitor and ensure proper storage and packaging condition in the provision stores.</p>
2	15	<p>PROVISIONS - DRY STORES: THERE WAS ONE CAN WITH A SEVERE DENT IN THE SIDE.</p> <p><u>Corrective Action:</u> The Provision personnel have been instructed to inspect before storage. Any severely dented cans must be opened, inspected and the contents changed into a plastic container for immediate consumption if product is in good sound, or discarded if not good for consumption.</p>
3	20	<p>BUTCHER SHOP: THE CUTTING BOARDS WERE SEVERELY PITTED AND SCORED.</p> <p><u>Corrective Action:</u> All cutting boards were sent to the Carpenter workshop to be re-surfaced. All boards are now in required condition. This practice will be included in our standard routine.</p>

4	38	<p>VEGETABLE PREPARATION ROOM: THE POTATO PEELER HAS BEEN MARKED "OUT OF ORDER" FOR SIX MONTHS.</p> <p><u>Corrective Action:</u> The machine has been repaired and is now in use.</p>
5	38	<p>MAIN GALLEY - BAKERY: THE PROOFER HAS BEEN MARKED "OUT OF ORDER".</p> <p><u>Corrective Action:</u> Pending. Repair Order Number: SWH 03/0046 MA. The proofer will be repaired as soon as the required spare parts arrive.</p>
6	33	<p>MAIN GALLEY - BREAKFAST STATION: THERE WERE A LOT OF BREAD CRUMBS UNDERNEATH THE SLICER.</p> <p><u>Corrective Action:</u> The Galley personnel have been re-instructed, after using the bread slicer, the machine has to be cleaned properly.</p>
7	16	<p>CREW MESS - BUFFET LINE: THE RICE IN THE HOT HOLD UNIT HAD AN INTERNAL TEMPERATURE OF 115° F. THERE WERE MANY PANS OF RICE IN THIS HOT HOLD UNIT.</p> <p><u>Corrective Action:</u> The Crew-cook has been re-instructed to insure proper record (Time control) of food in the Crew and Officers mess. Individual pocket thermometers are now in place in all hot food holding units. Time control and thermometers are in place.</p>
8	21	<p>CREW MESS - BUFFET LINE: THERE WAS NO AMBIENT TEMPERATURE MEASURING DEVICE IN THE HOT HOLD UNIT.</p> <p><u>Corrective Action:</u> Individual thermometers are now in place in all hot food holding units.</p>

9	21	<p>MAIN GALLEY - HOT GALLEY: THE NON-FOOD CONTACT AREA UNDERNEATH THE MIXING COLLAR WAS VERY CORRODED.</p> <p><u>Corrective Action:</u> Corrosion was removed, the Chef De Party in charge of the equipment was instructed to open the collars and clean it on a daily basis.</p>
10	36	<p>MAIN GALLEY - HOT LINE: THE FACES OF THE BULBS EXTENDED BEYOND THE METAL SLEEVES OF THE HEAT LAMPS.</p> <p><u>Corrective Action:</u> Proper bulbs are in place, and do not extend beyond the metal sleeves.</p>
11	28	<p>MAIN GALLEY - POTWASH FRYING PANS WERE NOTED HANGING IN DIRECT CONTACT WITH THE BULKHEAD. PANS WERE ALSO VERY CLOSE TO THE WALL MOUNTED DETERGENT DISPENSER AND POSSIBLY SUBJECT TO SPLASH.</p> <p><u>Corrective Action:</u> All hooks have been removed. Pans are now stored on shelves.</p>
12	19	<p>MAIN GALLEY - ICE CREAM STATION: THE ICE CREAM DISPENSING UTENSIL WELL OVERDRAIN WAS NOT FUNCTIONING PROPERLY.</p> <p><u>Corrective Action:</u> Overflow pipe has been installed, water drains properly.</p>
13	22	<p>POT WASH GENERAL: THE WALL MOUNTED TEMPERATURE GAUGE FOR THE FINAL RINSE COMPARTMENTS WERE NOT ACCURATE.</p> <p><u>Corrective Action:</u> Gauge has been removed from all pot wash facilities; we are using Chlorine to sanitize.</p>
14	33	<p>FOOD SERVICE GENERAL: THE DEEP FLOOR SCUPPERS IN FRONT OF THE SOUP KETTLES WERE CORRODED.</p> <p><u>Corrective Action:</u></p>

		Rust and corrosion has been removed from the Scuppers.
15	13	<p>MAIN GALLEY - HOT GALLEY: KITCHEN STAFF WERE OBSERVED USING A WIPING RAG, WHICH THEY KEPT AT THEIR WAIST FOR WIPING THEIR HANDS.</p> <p><u>Corrective Action:</u> Galley personnel have been instructed to use wiping rags only for hot food equipment handling and for hot plates handling during service. "Wiping rags" will no longer be allowed around the waist and hand washing of galley personnel will be monitored.</p>
16	19	<p>TERRACE CAFE: THE ROLLS WERE NOT STORED BENEATH THE SNEEZE GUARD ON THE BUFFET.</p> <p><u>Corrective Action:</u> Corrected during inspection, stored beneath the sneeze guard.</p>
17	19	<p>TERRACE CAFE WALK IN REFRIGERATOR: HAM WAS STORED ABOVE PRE-COOKED HASHBROWN POTATOES IN THE WALK-IN COOLER.</p> <p><u>Corrective Action:</u> Chef re-instructed in proper food storage. Proper supervision was implemented and appliance of chart displayed.</p>
18	33	<p>PANORAMA BAR: BLACK MOLD WAS NOTED ON THE CAULK IN THE FLOOR SINK'S TECHNICAL AREA BENEATH THE COUNTER.</p> <p><u>Corrective Action:</u> Mold was cleaned and equipment sanitized. Better cleaning, supervision implemented.</p>
19	33	<p>POOL BAR: HOSES WERE NOTED ON THE DECK BEHIND THE DISHWASH MACHINE MAKING THIS AREA HARD TO CLEAN.</p> <p><u>Corrective Action:</u> Hoses were re-positioned correctly.</p>

20	41	<p>VENTILATION: THE CONDENSATION COLLECTION PANS WERE NOT ACCESSIBLE FOR INSPECTION DURING THIS SURVEY. AN ACCESS PANEL BEHIND PIPING MAY PROVIDE ACCESS TO THE CONDENSATE PAN BUT THIS WOULD REQUIRE TAKING OUT A SECTION OF THE VENTILATION CABINET. CLEANING RECORDS WERE NOT AVAILABLE. THIS WAS NOTED ON THE PREVIOUS INSPECTION.</p> <p><u>Corrective Action:</u> This Item is to be clarified between USPH TECHNICAL DETARTMENT and INSPECTING OFFICERS (Waiting for confirmation) Meanwhile cleaning records are now available on AMOS maintenance system.</p>
21	*	<p>COMMENT: PINK, BLACK AND WHITE MOLDS WERE GROWING PROFUSELY WITHIN THE VENTILATION PIPE INSULATION PILLOWS.</p> <p><u>Corrective Action:</u> These have been cleaned & sanitized with chlorine and painted. Routine maintenance has been organized.</p>
22	40	<p>INTEGRATED PEST MANAGEMENT: THE PESTICIDE APPLICATERS WERE NOT TRAINED AND DOCUMENTATION WAS NOT PROVIDED IN THE INTEGRATED PEST MANAGEMENT PLAN. NIGHT INSPECTIONS FOR VERMIN WERE BEING CONDUCTED BUT THE TIMES WERE NOT DOCUMENTED IN THE PEST SIGHTING LOGS.</p> <p><u>Corrective Action:</u> Vermin record implemented. Training of Pesticide applicator was addressed to V-Ships. As recruiting office.</p>
23	08	<p>POTABLE WATER BUNKERING: THERE WERE TEN DATES FROM THE MONTH OF NOVEMBER WHERE HOURLY CHLORINE RESIDUES WERE NOT TAKEN DURING BUNKERING. SOME DAYS HAD EIGHT TIMES WHERE THE HOURLY TESTS WERE MISSED.</p> <p><u>Corrective Action:</u> N/A - This item was deleted by inspecting officers at the end of inspection.</p>
24	08	<p>POTABLE WATER BUNKERING: THE POTABLE WATER FILLING HOSE CAP WAS LAYING ON A WOODEN HOSE SUPPORT ON THE DECK. THE BUNKERING HOSES WERE CLAMPED TO THE CONNECTION FITTINGS WITH A HOSE CLAMP. THE HOSE FITTINGS WERE STORED IN THE BUNKERING CABINET WITH ALUMINUM FOIL WRAPPED AROUND THE FITTINGS INCLUDING THE END OF THE HOSES.</p>

		<u>Corrective Action:</u> N/A – This item was deleted by inspecting officers at the end of inspection.
25	08	POTABLE WATER DISTRIBUTION: THE MANUAL LOG CHLORINE RESIDUE RECORDED LESS THAN .63 PPM AND THE ANALYZER CHART RECORDED 4.25 PPM CHLORINE. DOCUMENTATION OF THE DIFFERENT CONCENTRATIONS WERE NOT RECORDED ON THE CHART OR THE MANUAL LOG. <u>Corrective Action:</u> New form is now in use showing both readings for an immediate check.
26	34	PLUMBING: THE WATER FILTER CONTAINER WAS BROKEN AND REPAIRED WITH A FIBERGLASS EPOXY. THE FILTER MATERIAL APPEARED RUSTY AND NEEDED TO BE REPLACED. <u>Corrective Action:</u> New filters were put in.
27	10	SPAS: THE ANTI-VORTEX DRAIN COVERS FOR BOTH SPAS COULD NOT BE LOCATED. APPARENTLY WHEN THE SPAS ARE CLEANED THE DRAIN COVERS ARE REMOVED. <u>Corrective Action:</u> Covers are now in place.
28	10	SPAS/POOLS: DOCUMENTATION OF CHILDREN IN DIAPERS OR NOT TOILET TRAINED NOT ALLOWED IN THE POOLS OR SPAS WAS NOT AVAILABLE. <u>Corrective Action:</u> Proper notice is now displayed in area.
29	06	POTABLE WATER: THE BACKUP CHLORINE PUMP WAS NOT INSTALLED TO ACTIVATE AUTOMATICALLY IN THE EVENT OF THE CHLORINE PUMP FAILURE ON THE POTABLE WATER DISTRIBUTION SYSTEM.

		<u>Corrective Action:</u> Issue discussed on board with inspecting officers as the pump has always been in place.
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